FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

ACCESSORIES AND CONSUMABLES

In the AEG webshop, you'll find everything you need to keep all your AEG appliances looking spotless and working perfectly. Along with a wide range of accessories designed and built to the high quality standards you would expect, from specialist cookware to cutlery baskets, from bottle holders to delicate laundry bags...











Visit the webshop at: www.aeg.com/shop

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The following symbols are used in this user manual:



Important information concerning your personal safety and information on how to avoid damaging the appliance.



General information and tips



Environmental information

Subject to change without notice



SAFETY INFORMATION

Before the installation and use, read this manual carefully:

- For your own safety and the safety of your property
- For the protection of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it. The manufacturer is not responsible if incorrect installation or use results in damage.

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- Keep children and animals away from the appliance when the door is open or the appliance is in operation. There is the risk of injury or other permanent disability.
- If the appliance has Child lock or Key lock function, use it. It prevents children and animals from accidental operation of the appliance.

General safety

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

Installation

- Only an approved technician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Fully obey the laws, ordinances, directives and standards in force in the country where you use the appliance (safety regulations, recycling regulations, electrical or gas safety rules etc.).
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not pull the appliance by the handle.
- Make sure that the appliance is disconnected from the power supply during the installation (if applicable).
- Keep the minimum distances to the other appliances and units.
- Do not put the appliance on a base.

Electrical connection

- Only an approved electrician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- You must have the correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- The shock protection parts must be fixed in such a way that they cannot be undone without tools.
- Always use a correctly installed shockproof socket.
- When you connect electrical appliances to mains sockets, do not let cables touch or come near the hot appliance door.
- Do not use multi-way plugs, connectors and extension cables. There is a risk of fire.
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Make sure that the mains connection is accessible after the installation.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug (if applicable).
- Do not replace or change the mains cable. Contact the service centre.

Use

- Only use the appliance for domestic cooking tasks. Do not use the appliance for commercial and industrial use. This is to prevent physical injury to persons or prevent damage to property.
- Always monitor the appliance during operation.
- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is a risk of burns.
- Do not use this appliance if it is in contact with water. Do not operate the appliance with wet hands.
- Do not use the appliance as a work surface or storage surface.
- The cooking surface of the appliance becomes hot during use. There is a risk of burns. Do not put metallic objects, for example cutlery or saucepans lids, on the surface, as they can become hot.
- The interior of the appliance becomes hot during use. There is a risk of burns. Use gloves when you insert or remove the accessories or pots.
- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door.

- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance. There is a risk of explosion or fire.
- Set the cooking zones to "off" after each use.
- Do not use the cooking zones with empty cookware or without cookware
- Do not let cookware boil dry. This can cause damage to the cookware and hob surface.
- If an object or cookware falls on the hob surface, the surface can be damaged.
- Do not put hot cookware near to the control panel because the heat can cause a damage to the appliance.
- Be careful when you remove or install the accessories to prevent damage to the appliance enamel.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the hob surface if you move them on the surface.
- Discoloration of the enamel has no effect on the performance of the appliance.
- To prevent damage or discoloration to the enamel:
 - do not put any objects directly on the appliance floor and do not cover it with aluminium foil;
 - do not put hot water directly into the appliance;
 - do not keep moist dishes and food in the appliance after you finish the cooking.
- Do not apply pressure on the open door.
- Do not put flammable materials in the compartment below the oven. Keep there only heat-resistant accessories (if applicable).
- Do not cover oven steam outlets. They are at the rear side of the top surface (if applicable).
- If there is a crack on the surface, disconnect the power supply. There is a risk of electric shock.
- Do not put heat-conducting materials (e.g. thin metal mesh or metal-plated heat conductors) under the cookware. Excessive heat reflection can damage the cooking surface.
- Do not use the appliance during a power cut.

Care and cleaning

- Before maintenance, make sure that the appliance is cold. There is a risk of burns. There is a risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating.
- For your personal safety and the safety of your property, only clean the appliance with water and soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers.
- If you use an oven spray, follow the instructions from the manufacturer. Do not spray anything on the heating elements and the thermostat sensor (if applicable).

- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy.
- Bulb lamps used in this appliance are special lamps selected for household appliances use only. They cannot be used for the full or partial illumination of a household room.
- If it becomes necessary to replace the lamp use one of the same power and specifically designed for household appliances only.
- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock. Cool down the appliance. There is a risk of burns.
- Do not clean catalytic enamel.

Service centre

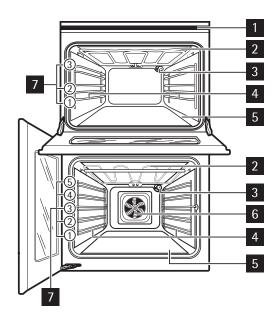
- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

Disposal of the appliance

- To prevent the risk of physical injury or damage:
 - Disconnect the appliance from the power supply.
 - Cut off the mains cable and discard it.
 - Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is a risk of suffocation.

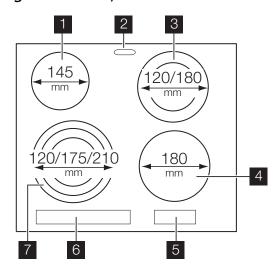
PRODUCT DESCRIPTION

General overview



- 1 Hob
- 2 Grill
- 3 Oven lamp
- 4 Shelf support
- 5 Bottom heat
- 6 Fan and heating element
- 7 Shelf positions

Cooking surface layout



- 1 Cooking zone 1200 W
- 2 Steam outlet
- 3 Cooking zone 700/1700 W
- 4 Cooking zone 1800 W
- 5 Oven control panel
- 6 Hob control panel
- 7 Cooking zone 800/1600/2300 W

Accessories

• Oven shelf

For cookware, cake tins, roasts.

• Deep roasting pan

To bake and roast or as pan to collect fat.

• The roasting pan grid

To put in the deep roasting pan.

BEFORE FIRST USE



WARNING!

Refer to "Safety information" chapter.

Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.



CAUTION!

Do not use abrasive cleaning agents! This can damage the surface. Refer to chapter "Care and Cleaning".

Setting the time

 $\left(\mathbf{i} \right)$

The oven only operates after time set.

When you connect the appliance to the electrical supply or in case of a power cut, the Time function indicator flashes automatically.

To set the current time use + or - button.

After approximately 5 seconds, the flashing stops and the display shows the time of day set.

\mathbf{i}

You can only change the Time of day (4) if:

- the switch-on lock is not on
- none of the clock functions Duration I→I or End →I is set
- no oven function is set.

Pre-heating

- 1. Set function and maximum temperature.
- 2. Let the appliance operate without the food for approximately 1 hour.
- 3. Set function and maximum temperature.
- 4. Let the appliance operate without the food for approximately 10 minutes.
- 5. Set function and maximum temperature.
- 6. Let the appliance operate without the food for approximately 10 minutes. This is to burn off the residue in the appliance. The accessories can become more hot than usually. When you pre-heat the appliance for the first time, the appliance can make an odour and smoke. This is the usual effect. Make sure the airflow is sufficient.

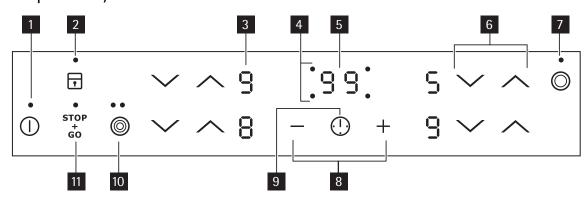
HOB - DAILY USE



WARNING!

Refer to "Safety information" chapter.

Control panel layout



Use the sensor fields to operate the appliance. Indicators, displays and sounds tell which functions operate.

	sensor field	function
1	①	starts and stops the hob
2	╗	locks/unlocks the control panel
3	a heat setting display	shows the heat setting
4	cooking zones' indicators of timer	show for which zone you set the time
5	the timer display	shows the time in minutes
6	\wedge I \vee	increase or decrease heat setting
7		starts and stops the outer ring
8	+/-	increase or decrease the time
9	\odot	selects the cooking zone
10		starts and stops the outer rings
11	STOP + GO	starts and stops STOP+GO

The heat setting

Touch \wedge to increase the heat setting. Touch \vee to decrease the heat setting. The display shows the heat setting. Touch \wedge and \vee at the same time to switch off the cooking zone.

Heat setting displays

Display	Description
0	The cooking zone is off
1-9	The cooking zone operates
U	Keep Warm / stop function is on
R	The automatic heat-up function is on
E	There is a malfunction
H	A cooking zone is still hot (residual heat)
L	Lock/Child safety function is on
-	The automatic switch off is active

① On and Off

Touch ① for 2 seconds to start the appliance. Touch ① for 1 second to stop the appliance.

You can match the effective heating surface to the size of the cookware. To switch on the outer ring touch the sensor field \bigcirc / \bigcirc . The indicator comes on. For more outer rings touch the same sensor field again. The next indicator comes on. Do the procedure again to switch off the outer ring. The indicator goes out.

Timer

Use the timer to set how long the cooking zone operates for one cooking session.

Set the timer after the selection of the cooking zone.

You can set the heat setting before or after you set the timer.

- Selection of the cooking zone:touch ① again and again until the indicator of a necessary cooking zone comes on.
- Starting or changing the timer: touch + or of the timer to set the time ($\square \square 99$ minutes). When the indicator of the cooking zone flashes slower, the time counts down.
- Stopping the timer: select the cooking zone with ① and touch to switch off the timer. The remaining time counts backwards to 🗓 🗓 . The indicator of the cooking zone goes out.
- Checking the remaining time: select the cooking zone with ①. The indicator of the cooking zone flashes faster. Display shows the remaining time.

When the time elapses, the sound operates and $\square \square$ flashes. The cooking zone switches off.

• Stopping the sound: touch ①

You can use the timer as a **minute minder** while cooking zones do not operate. Touch \bigoplus . Touch \bigoplus or \bigoplus to select the time. When the time elapses, the sound operates and $\square\square$ flashes

Starting the STOP+GO

The $\frac{\text{stop}}{\text{co}}$ function sets all cooking zones that operate to a keep warm setting.

- Touch $\stackrel{\mathsf{stop}}{\stackrel{\mathsf{do}}{\stackrel{\mathsf{d}}{\stackrel{\mathsf{do}}{\stackrel{\mathsf{do}}{\stackrel{\mathsf{do}}{\stackrel{\mathsf{do}}{\stackrel{\mathsf{d}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}}{\stackrel{\mathsf{d}}}{\stackrel{\mathsf{d}}}}{\stackrel{\mathsf{d}}}}{\stackrel{\mathsf{d}}}}{\stackrel{\mathsf{d}}}}$
- Touch stop this function. The heat setting that you set before comes on. does not stop the timer function.

 STOP does not stop the timer function.

 STOP does not stop the timer function.

Locking / unlocking the control panel

You can lock the control panel, but not ①. It prevents an accidental change of the heat setting during a cooking session.

First set the heat setting.

Touch the symbol $\boxed{}$. The symbol $\boxed{}$ comes on for 4 seconds.

The Timer still operates.

Touch the symbol to switch off this function. The heat setting that you set before comes on.

When you switch off the appliance, you also switch off this function.

When you activate the appliance, SAFE shows up in the oven display.



The locking / unlocking function locks or unlocks the oven interface at the same time.

Residual heat indicator

The residual heat indicator comes on when a cooking zone is hot.



WARNING!

Risk of burns from residual heat!

The child safety device

This function prevents an accidental operation of the hob and oven.

Starting the child safety device

- Start the hob with (1). Do not set the heat settings.
- Touch for 4 seconds. Acoustic signal appears. The symbol comes on the hob and the symbol "SAFE" on the oven display.
- Stop the hob with ().

Switching off the child safety device

- Start the hob with ①. Do not set the heat settings. Touch 🕝 for 4 seconds. Acoustic signal appears. The symbol ① comes on the hob and the symbol "SAFE" goes out of the oven display.
- Stop the hob with ().



The child safety device function locks the hob and oven at this same time.

Automatic Switch Off

The function stops the hob automatically if:

- all cooking zones are off [].
- you do not set the heat setting after you start the hob.
- you cover a sensor field with an object (a pan, a cloth, etc.) for longer than 10 seconds. The sound operates until you remove the object.
- the hob gets too hot (e.g. when a saucepan boils dry). Before you use the hob again, the cooking zone must be cool.
- you use incorrect cookware. F comes on in the display and after 2 minutes the cooking zone stops automatically.
- you do not stop a cooking zone or change the heat setting. After some time comes on and the hob stops. See the table.

Automatic Switch Off times

Heat setting	u 1 - 2	3-4	5	6-9
Stops after	6 hours	5 hours	4 hours	1.5 hours

HOB - HELPFUL HINTS AND TIPS



WARNING!

Refer to "Safety information" chapter.

Cookware



- The bottom of the cookware must be as thick and flat as possible.
- Cookware made of enamelled steel and with aluminium or copper bottoms can cause discoloration on glass ceramic surface.

Energy saving



- If it is possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.
- Stop the cooking zones before the end of the cooking time to use residual heat.
- The bottom of pans and cooking zones must have the same dimension.

Examples of cooking applications

The data in the table is for guidance only.

Heat setting	Use to:	Time	Hints
பு 1	Keep cooked foods warm	as re- quired	Cover
1-2	Hollandaise sauce, melt: butter, chocolate, gelatine	5-25 min	Mix occasionally
1-2	Solidify: fluffy omelettes, baked eggs	10-40 min	Cook with a lid on
2-3	Simmer rice and milkbased dishes, heating up ready-cooked meals	25-50 min	Add at least twice as much liquid as rice, stir milk dishes part way through
3-4	Steam vegetables, fish, meat	20-45 min	Add a few tablespoons of liquid
4-5	Steam potatoes	20-60 min	Use max. 1/4 I water for 750 g of potatoes
4-5	Cook larger quantities of food, stews and soups	60-150 min	Up to 3 I liquid plus ingredients
6-7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as re- quired	Turn halfway through
7-8	Heavy fry, hash browns, loin steaks, steaks	5-15 min	Turn halfway through
9	Boil large quantities of water, cook pasta,	sear meat (goulash, pot roast), deep fry chips

HOB - CARE AND CLEANING



WARNING!

Refer to "Safety information" chapter.

Clean the appliance after each use. Always use cookware with clean bottom.



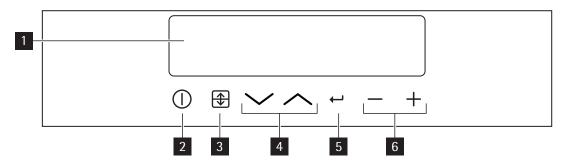
Scratches or dark stains on the glass ceramic have no effect on how the appliance operates.

To remove the dirt:

- 1. Remove immediately:melted plastic, plastic foil, and food with sugar. If not, the dirt can cause damage to the appliance. Use a special scraper for the glass. Put the scraper on the glass surface at an acute angle and move the blade on the surface.
 - Remove after the appliance is sufficiently cool:limescale rings, water rings, fat stains, shiny metallic discolorations. Use a special cleaning agent for glass ceramic or stainless steel.
- 2. Clean the appliance with a moist cloth and some detergent.
- 3. At the end rub the appliance dry with a clean cloth.

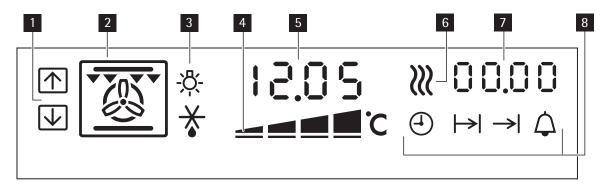
OVEN - CONTROL PANEL

Control panel



Number	Button	Function	Description
1	-	Display	To show the current settings of the oven.
2	(1)	On/Off	To activate or deactivate the oven.
3	1	Oven selection	To switch between top and main oven.
4	$\vee \wedge$	Down,Up	To set an oven function or programme.
5	←	Selection/Clock function	To move between the oven functions and clock functions.
6	-+	Setting buttons	To set the temperature and time.

Indicators of display



Number	Name	Description
1	Top/Main oven indicator	Shows which oven operates.
2	Oven function indicator	Shows the function.
3	Lamp/Defrost indicator	Shows the Lamp/Defrost function is active.
4	Heat indicator	Shows the heat setting.
5	Temperature/Clock indi- cator	Shows the temperature and the time in minutes.
6	Keep warm indicator	Shows that keep warm function is active.
7	Cooking time/End time/ Period of operation	Shows the time setting for clock functions.
8	Clock function indicator	To set the clock function and minute minder.

OVEN - DAILY USE



WARNING!

Refer to "Safety information" chapter.

Switching the appliance on and off

Press the On/Off button ① to switch the appliance on or off.

Top oven functions

0\	en function	Application
1	Conventional	To bake and roast on one oven level.
** **	Browning	To brown.
1	Base Heat	To bake cakes with crispy or crusty bases. To preserve food.
▼▼▼▼	Dual Grill	To toast or grill flat food in large quantities.
↑ - ↓ -	Light	To light up the oven interior.

Main oven functions

Ove	n function	Application
	True Fan	To bake on 3 oven levels maximum at the same time. Set the oven temperatures 20-40 °C lower than for Conventional.

Oven function		Application
₩	Conventional	To bake and roast on one oven level.
₩	Pizza Setting	To bake on one oven level with a more intensive browning and a crispy base. Set the oven temperatures 20-40 °C lower than when using Conventional.
	Low temperature cook- ing	To prepare very lean, tender roasted food.
√ * 7 * 7 * * 1 * 1 1 1 1 1 1 1 1 1 1	Rotitherm	To roast larger joints of meat or poultry on one shelf position. To brown.
▼ <u>**</u> **	Dual Grill	To grill flat food in large quantities. To toast bread.
₩	Keep Warm	To keep food warm.
₩	Drying	To dry food.
√ 🔅 🔆	Defrost	To defrost frozen food.
↓ -◘.	Light	To light up the oven interior.

Selecting an oven

- 1. Switch on the appliance using the $On/Off \bigcirc$ button.
- 2. Press the 🔁 button repeatedly until the desired oven appears (Top / Main)

Setting the oven function

Use \bigvee to set the oven function.

The display shows the recommended temperature.

If you do not change this temperature in less than approximately 5 seconds, the appliance starts to heat.

- When the appliance operates at the set temperature, an acoustic signal sounds.
- You can change the oven function while the oven operates.

Changing the oven temperature

Use + or - to set the temperature.

Switching off an oven function

Press the oven function selection buttons \bigvee or \bigwedge repeatedly until no oven function shows in the display.

Heat- up indicator

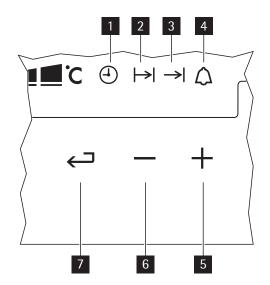
If you switch on an oven function, the bars on the display come on one by one. The bars show that the oven temperature increases.

Residual heat indicator

When you switch off the oven, the bars on the display show the residual heat.

OVEN - CLOCK FUNCTIONS

Clock functions



- 1 Time of day
- 2 Duration
- 3 End
- 4 Minute Minder
- 5 Setting button (Plus)
- 6 Setting button (Minus)
- 7 Selection button

SYMBOL	FUNCTION	DESCRIPTION
\Diamond	Minute Minder	To set a countdown (max. 99 minutes). This function has no effect on the operation of the appliance.
->	Duration	To set how long the appliance has to be in operation.
\rightarrow I	End	To set the switch-off time for an oven function. You can use Duration and End at the same time, if the appliance is to be switched on and off automatically later.
(-)	Time of day	To set, change or control the time of day.

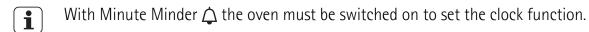
- If you set a clock function, the symbol flashes for approximately 5 seconds. In these 5 seconds, touch + or to set the time.
- If you set the time, the symbol continues to flash for approximately 5 seconds. After these 5 seconds, the symbol comes on. The time starts to count down.

Setting the clock functions

- 1. Switch on the appliance.
- 2. Use \leftarrow again and again until the display shows the necessary clock function and the related symbol, for example Minute Minder \triangle .
- 3. Use + or to set the necessary time.

You can hear an acoustic signal for 2 minutes when the time is completed, "00.00" and the related function indicator flash. The appliance switches off.

4. Use any button to switch off the acoustic signal.



With Duration I→I and End →I the oven switches off automatically.

With Duration I→I and End →I you must set the oven function and the temperature first, then you can set the clock function.

Heat+Hold

To keep the prepared food warm for 30 minutes, after the cooking is completed.

Switching on Heat+Hold

- 1. Set clock functions Duration \rightarrow and/or End \rightarrow 1.
- 2. Use Selection \longleftarrow again and again, until the display shows the symbol Keep warm $\wr\!\!\wr\!\!\wr$
- 3. Use +, the display shows "00:30"
- 4. When the set oven function is completed, a signal sounds and Heat+Hold starts. The set oven function operates at 80°C for 30 minutes. The oven then switches off automatically.
- The temperature for the set oven function must be above 80°C.

OVEN - ADDITIONAL FUNCTIONS

Cooling fan

When the appliance operates, the cooling fan switches on automatically to keep the surfaces of the appliance cool. If you switch off the appliance, the cooling fan continues to operate until the appliance cools down.

The child safety device

Refer to "Hob - Daily Use" chapter and "The child safety device" section.

Automatic cut-out

The appliance switches off after some time:

- if you do not switch off the appliance;
- if you do not change the oven temperature.

The last temperature set flashes in the temperature display.

Oven temperature	Switch-off time
30 °C -120 °C	12.5 h.
120 °C - 200 °C	8.5 h.
200 °C -250 °C	5.5 h.

Oven temperature	Switch-off time
250 °C -maximum °C	3.0 h.

After an automatic cut-out, switch off the oven fully. Then you can switch it on again.



If you set the clock function Duration $|\rightarrow|$ or End $\rightarrow|$, the automatic cut-out switches off.

OVEN - USING THE ACCESSORIES



WARNING!

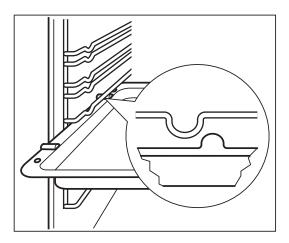
Refer to "Safety information" chapter.

Inserting the Oven Accessories

Put in the slide-in accessories so that the double side edges are at the back of the oven and point down to the bottom. Push the slide-in accessories between the guide-bars of one of the oven levels.

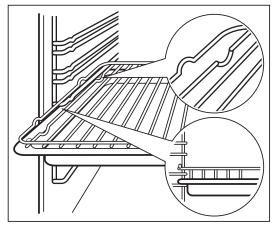


The deep roasting pan and the oven shelf have double side edges. These edges and the shape of the guide-bars causes the anti-tilt safety for the oven accessories.



Inserting the oven shelf and deep roasting pan together

Put the oven shelf on the deep roasting pan. Push the deep roasting pan between the guide-bars of one of the oven levels.

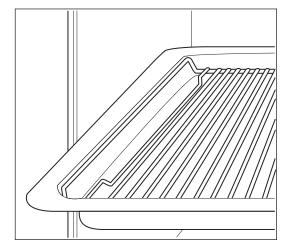


Grilling set

The grilling set includes the roasting pan grid and the deep roasting pan. You can use the roasting pan grid in two positions: turned up and down.

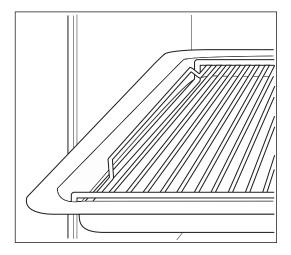
To roast larger pieces of meat or poultry on one level:

- 1. Put the roasting pan grid in the deep roasting pan. The supports of the roasting pan grid must point up.
- 2. Put the deep roasting pan in the appliance, on the necessary shelf level.



To grill flat dishes in large quantities and to toast:

- 1. Put the roasting pan grid in the deep roasting pan. The supports of the roasting pan grid must point down.
- 2. Put the deep roasting pan in the appliance, on the necessary shelf level.



OVEN - HELPFUL HINTS AND TIPS



WARNING!

Refer to "Safety information" chapter.



The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.



CAUTION!

Use a deep baking tray for very moist cakes. Fruit juices can cause permanent stains on the enamel.

Top oven

The top oven is the smaller of the two ovens. It has 3 shelf levels. Use is to cook smaller quantities of food. It gives especially good results when used to cook fruitcakes, sweets and savoury flants or quiche.

Main oven

The main oven is particularly suitable for cooking larger quantities of food.

General instructions

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.
- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.
- Use deep roasting pan in middle or top shelf level of top oven.
- To brown pastry dishes on the bottom, cook on metal plate or put on a baking tray. When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

How to use the Baking Tables

- We recommend to use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

Tips on baking

rips on baking		
Baking results	Possible cause	Remedy
The cake is not browned sufficiently below	Incorrect oven level	Put the cake on a lower oven level
The cake sinks (be- comes soggy, lumpy, streaky)	Oven temperature too high	Use a lower setting
The cake sinks (be- comes soggy, lumpy, streaky)	Baking time is too short	Set a longer baking time Do not set higher temperatures to de- crease baking times
The cake sinks (be- comes soggy, lumpy, streaky)	Too much liquid in the mix- ture	Use less liquid. Look at the mixing times, specially when you use mixing machines
Cake is too dry	Oven temperature too low	Set a higher oven temperature
Cake is too dry	Baking time too long	Set a shorter baking time
Cake does not brown equally	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
Cake does not brown equally	No equal mixture	Put the mixture equally on the baking tray

Baking results	Possible cause	Remedy
Cake does not cook in the baking time set	Temperature too low	Use a slightly higher oven temperature setting

Top oven

Conventional Baking

entional baking _			
Type of baking	Shelf	Temperature °C	Time in minutes
Bread rolls	1-2	200-225	10-20
Wholemeal rolls	1-2	190-200	20-25
Småt gærbrød med fyld	1-2	200-225	10-12
Formbröd	1-2	190-210	30-40
Ciabatta rolls	1-2	210-230	10-20
Foccacia	1-2	220-230	15-20
Pita bread	1-2	230	5-15
Pretzels	1-2	180-200	12-15
White loaf / Limpor	1	175-225	35-45
White loaf	1-2	190-210	25-40
Ciabatta	1-2	210-220	15-25
Wholemeal loaf	1-2	180-200	35-45
Rye bread, mix		max. Temperature setting	heating
- baking	1-2	190	55-65
Baguettes	1-2	220-230	15-30
Bradepandekage	1-2	170-180	50-60
Fruktkakor	1-2	150-170	70-80
Muffins	1-2	180-200	10-20
Rulltarta	1-2	220-230	6-14
Bullar	1-2	220-230	8-15
Längder/ Kransar	1-2	180-200	25-35
Pepparkakor	1-2	220-225	8-12
Formkage	1-2	170-180	35-45
Sponge cakes/Madeira cakes	1-2	170-180	40-50
Sandwich cake, roll	1-2	200-225	8-12
Meringues	1-2	100	90-120
Meringue bases	1-2	100	90-120

Type of baking	Shelf	Temperature °C	Time in minutes
- heating	1-2	with oven turned off	25
Biscuits	1-2	160-180	6-15
Choux pastry	1-2	170-190	30-45
Swiss rolls	1-2	190-210	10-12
Fruit tarts, short crust pastry	1-2	175-200	pre-baking, roll 10-15
Fruit tarts, short crust pastry	1-2	175	finishing 35-45
Fruit tarts, crumble pastry	1-2	190-200	25-35
Kransekage i ringe	1-2	210-230	10-12
Ugnspannkaka	1-2	210-220	15-30

Main oven

Hot Air Baking 💩

Type of baking	Shelf	Temperature °C	Time in minutes
Bread rolls	2+4	175-185	15-20
Wholemeal rolls	2+4	165-180	20-30
Småt gærbrød med fyld	2+4	170-180	15-20
Formbröd	1+4	170-190	30-40
Pretzels	2+4	160-170	15-20
White loaf / Limpor	2+4	170-180	35-45
Wholemeal loaf	2+4	160-170	35-45
Rye bread, mix	2+4	250	warming
- baking	2+4	160-170	60-70
Baguettes	2+4	180-200	20-30
Bradepandekage	3	150-160	50-60
Fruktkakor	3	140-150	70-80
Muffins	2+4	160-170	15-25
Rulltarta	3	190-210	6-15
Bullar	2+4	185-195	8-15
Längder/ Kransar	2+4	170-180	25-35
Pepparkakor	2+4	160-170	8-15
Formkage	2+4	150-160	30-40

Type of baking	Shelf	Temperature °C	Time in minutes
Sponge cakes/Madeira cakes	2	150-160	50-60
Meringues	2+4	100	90-120
Meringue bases	2+4	100	90-120
- heating	2+4	with oven turned off	25
Biscuits	2+4	150-160	10-20
Choux pastry	2+4	155-165	30-40
Fruit tarts, short crust pastry	2+4	150-160	pre-baking, bases 10-15
Fruit tarts, short crust pastry	2+4	150-160	finishing 35-45
Fruit tarts, crumble pastry	2+4	170-180	30-40

Conventional Baking

Type of baking	Shelf	Temperature °C	Time in minutes
Bread rolls	3-4	200-225	10-20
Wholemeal rolls	3-4	190-200	20-25
Småt gærbrød med fyld	3-4	200-225	10-12
Formbröd	2-3	190-210	30-40
Ciabatta rolls	3-4	210-230	10-20
Foccacia	3-4	220-230	15-20
Pita bread	3-4	250	5-15
Pretzels	3-4	180-200	12-15
White loaf / Limpor	2	175-225	35-45
White loaf	1-2	190-210	25-40
Ciabatta	1-2	210-220	15-25
Wholemeal loaf	1-2	180-200	35-45
Rye bread, mix	1	275	heating
- baking	1	190	55-65
Baguettes	3-4	220-230	15-30
Bradepandekage	2-3	170-180	50-60
Fruktkakor	3	150-170	70-80
Muffins	3	180-200	10-20
Rulltarta	3	220-250	6-15
Bullar	3	220-250	8-15

Type of baking	Shelf	Temperature °C	Time in minutes
Längder/ Kransar	3	180-200	25-35
Pepparkakor	3	220-225	8-12
Formkage	3-4	170-180	35-45
Sponge cakes/Madeira cakes	1-2	170-180	40-50
Sandwich cake, roll	3-4	200-225	8-12
Meringues	3-4	100	90-120
Meringue bases	3-4	100	90-120
- heating	3-4	with oven turned off	25
Biscuits	3-4	160-180	6-15
Choux pastry	3-4	170-190	30-45
Swiss rolls	3-4	190-210	10-12
Fruit tarts, short crust pastry	3-4	175-200	pre-baking, roll 10-15
Fruit tarts, short crust pastry	3-4	175	finishing 35-45
Fruit tarts, crumble pastry	3-4	190-200	25-35
Kransekage i ringe	2	210-230	10-12
Ugnspannkaka	2	210-220	15-30

Pizza Table 🚇

Type of food	Shelf	Temperature °C	Time in minutes
Ciabatta rolls	2-3	200-220	10-20
Foccacia	2-3	220-230	10-20
Ciabatta	2-3	190-200	15-25
Fruit tarts, short crust pastry	2-3	170-180	35-45
Fruit tarts, crumble pastry	2-3	175-200	25-35
Pizza, home made (thick - with a lot of topping)	1-2	180-200	25-35
Pizza, home made (thin crust)	1-2	200-230 ¹⁾	15-20
Pizza, frozen	1-2	200	15-20
Tarts, home made pre-baking, roll	3-4	215-225	35-45

Type of food	Shelf	Temperature °C	Time in minutes
Tarts, home made finishing	3-4	215-225	35-45
Tarts, frozen	3-4	200	15-25

¹⁾ pre-heat the oven

Roasting

Roasting dishes

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep roasting pan or on the oven shelf above the deep roasting pan. (If present)
- Roast lean meats in a roasting tin with a lid. This well keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.
- Use the deep roasting pan in the middle or the top shelf level of the top oven.

Top oven

Conventional Roasting

Beef

Type of meat	Shelf	Temperature °C	Time in minutes per kg meat
Roast beef ¹⁾	1-2	125	80-120
Rump steak - browning	2-3	225	total 10
Rump steak - roasting	2-3	160	50-60
Roast beef	1-2	180	90-120

¹⁾ Other. Can be browned off after roasting under the grill or with top/bottom heat at max. temperature. If you are using a meat probe, remove it before grilling.

Veal

Type of meat	SheIf	Temperature °C	Time in minutes per kg meat
Fillet of beef ¹¹⁾	2–3	180	60-70

Type of meat	Shelf	Temperature °C	Time in minutes per kg meat
Leg/shoulder/rib	1–2	180	80-100

Type of meat	Shelf	Temperature °C	Time in minutes per kg meat
Roast pork ¹¹⁾	2	200	60-70
Pork loin ¹¹⁾	2	200	60
Neck fillets	1-2	180	90-120
Ham	1-2	160	60-100

Poultry

Type of meat	Shelf	Temperature °C	Time in minutes per kg meat
Chicken, parted	2	200	55-65
Duck ¹¹⁾	1-2	160	55-65
Duck slow roasting 11)	1-2	130	total around 5 hours
Roast turkey, stuffed	1-2	160	50-60
Turkey breast	1-2	200	70-80

Main oven

Hot Air Roasting

Beef

Type of meat	SheIf	Temperature °C	Time in minutes per kg meat
Roast beef 1)	2-3	125	80-120
Rump steak - browning	2-3	200	total 10
Rump steak - roasting	2-3	150	50-60
Roast beef	1-2	160	90-120

¹⁾ Other. Can be browned off after roasting under the grill or with top/bottom heat at 250°C. If you are using a meat probe, remove it before grilling.

Veal

Type of meat	Shelf	Temperature ℃	Time in minutes per kg meat
Fillet of beef ¹⁾	2-3	160	60-70

Type of meat	Shelf	Temperature °C	Time in minutes per kg meat
Leg/shoulder/saddle	2	160	80-100

Type of meat	Shelf	Temperature °C	Time in minutes per kg meat
Roast pork ¹⁾	2-3	175	60-70
Pork loin ¹⁾	2-3	175	60
Neck fillets	2-3	160	90-120
Ham	1-2	150	60-100

Poultry

Type of meat	Shelf	Temperature °C	Time in minutes per kg meat
Chicken, parted	2-3	180	55-65
Duck ¹⁾	2-3	150	55-65
Duck slow roasting 1)	2-3	130	total around 5 hours
Roast turkey, stuffed	1-2	150	50-60
Turkey breast	2-3	175	70-80

Conventional Roasting

Beef

Type of meat	Shelf	Temperature °C	Time in minutes per kg meat
Roast beef ¹⁾	2-3	125	80-120
Rump steak - browning	2-3	225	total 10
Rump steak - roasting	2-3	160	50-60
Roast beef	1-3	180	90-120

¹⁾ Other. Can be browned off after roasting under the grill or with top/bottom heat at 250°C. If you are using a meat probe, remove it before grilling.

Veal

Type of meat	SheIf	Temperature °C	Time in minutes per kg meat
Fillet of beef ¹¹⁾	2-3	180	60-70

Type of meat	Shelf	Temperature °C	Time in minutes per kg meat
Leg/shoulder/rib	2	180	80-100

Type of meat	Shelf	Temperature °C	Time in minutes per kg meat
Roast pork ¹¹⁾	3	200	60-70
Pork loin ¹¹⁾	3	200	60
Neck fillets	2-3	180	90-120
Ham	1-2	160	60-100

Poultry

Type of meat	Shelf	Temperature °C	Time in minutes per kg meat
Chicken, parted	2-3	200	55-65
Duck ¹¹⁾	2-3	160	55-65
Duck slow roasting 11)	2-3	130	total around 5 hours
Roast turkey, stuffed	1-2	160	50-60
Turkey breast	2-3	200	70-80

Browning 🖫

Beef

Type of meat	Shelf	Temperature °C	Time in minutes per kg meat
Rump steak - browning	2-3	200	total 10
Rump steak - roasting	2-3	150	50-60
Roast beef	1-2	160	90-120

Veal

Type of meat	Shelf	Temperature °C	Time in minutes per kg meat
Fillet of beef ¹⁾	2-3	160	60-70

¹⁾ Other. Can be browned off after roasting under the grill or with top/bottom heat at 250°C. If you are using a meat probe, remove it before grilling.

Type of meat	Shelf	Temperature °C	Time in minutes per kg meat
Leg/shoulder/rib	2	160	80-100

Type of meat	Shelf	Temperature °C	Time in minutes per kg meat
Roast pork 1)	2-3	180	60-70
Pork Loin ¹⁾	2-3	175	60
Neck fillets	2-3	160	90-120
Ham	1-2	150	60-100

Poultry

Type of meat	Shelf	Temperature °C	Time in minutes per kg meat
Chicken	2-3	180	55-65
Duck ¹⁾	2-3	150	55-65
Duck slow roasting 1)	2-3	not suitable	total around 5 hours
Roast turkey, stuffed	1-2	150	50-60
Turkey breast	2-3	175	70-80

Low temperature cooking

Use the function to prepare lean, tender pieces of meat and fish.

The oven gets the pre set temperature and a signal operates. Then, the oven automatically sets to a lower temperature to continue cooking.



Always cook without a lid in Low Temperature Cooking.

- 1. Sear the meat in a pan in a very high heat.
- 2. Put the meat in a roasting dish or directly on the oven shelf. Put the tray below the shelf to catch the fat.
- 3. Set oven function Low temperature cooking, change the temperature, if necessary, and cook until done (see table).



You cannot use Low temperature cooking together with the clock functions: Duration and End.

Low Temperature Cooking Table

Preparation time total (mins)					
Type of meat	Weight g	Setting	Shelf	Red (rare)	Pink (medium)
Roast beef (well done)	800-1000	150°C	2	90-110	130-140
Roast beef (well done)	1200-1600	150°C	2	120-130	160-170
Rib of beef	600-1000	150°C	3	55-75	95-110

	Preparation time total (mins)					
Type of meat	Weight g	Setting	Shelf	Red (rare)	Pink (medium)	
Shoulder of beef, boneless	3,5 cm high	150°C	3	-	70-80	
Tenderloin of beef, whole	600-1000	120°C	3	65-75	90-110	
Tenderloin of beef, sliced	2,5 cm high	120°C	3	20-25	35-45	
Entrecote	1,5 cm high	120°C	3	15-25	30-35	
T-bone	2 cm high	120°C	3	25-30	35-40	
Tenderloin of pork, whole	500-700	120°C	3	-	65-75	
Tenderloin of pork, sliced	2,5 cm high	120°C	2	-	35-45	

Grilling ____

Always use the grilling function with maximum temperature setting



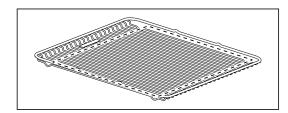
Always grill with the oven door closed



Always pre-heat the empty oven with the grill functions for 5 minutes.

- Set the shelf in the shelf level as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf level.
- Grill only flat pieces of meat or fish.
- Use the deep roasting pan in the middle or the top shelf level of the top oven.

The grilling area is set in centre of the shelf.



Top oven

Food types for grilling	Shelf	Time in mins / Side 1	Time in mins / Side 2
Pork chops	2–3	7-9	4-6
Lamb chops	2-3	7-10	5-6
Chicken, parted	2–3	20-25	15-20
Sausages	2-3	3-5	2-4
Spareribs, pre-cooked for 20 mins	2–3	15-20	15-20
Fish, slices of cod or salmon	2–3	10-15	5-10

Food types for grilling	Shelf	Time in mins / Side 1	Time in mins / Side 2
Toast	2-3	1-3	1-2

Main oven

Food types for grilling	Shelf	Temperature °C	Time in mins / Side 1	Time in mins / Side 2
Pork chops	3-4	250	7-9	4-6
Lamb chops	3-4	250	7-10	5-6
Chicken, parted	3-4	250	20-25	15-20
Sausages	3-4	250	3-5	2-4
Spareribs, pre-cooked for 20 mins	3-4	250	15-20	15-20
Fish, slices of cod or salmon	3-4	250	10-15	5-10
Toast	3-4	250	2-3	1-2

Drying 🗻

Vegetables

Food types for drying	Temperature °C	Shelf level	Shelf levels	Time in hours (recommended)
Beans	60-70	3	1/4	6-8
Peppers (cut into strips)	60-70	3	1/4	5-6
Soup vegetables	60-70	3	1/4	5-6
Mushrooms	50-60	3	1/4	6-8
Herbs	40-50	3	1/4	2-3

Fruits

Food types for drying	Temperature °C	Shelf level	Shelf levels	Time in hours (recommended)
Prunes	60-70	3	1/4	8-10
Apricots	60-70	3	1/4	8-10
Apple boats	60-70	3	1/4	6-8
Pears	60-70	3	1/4	6-9

Defrosting 👃

- Put the food out of the packaging and set it on a plate on the oven shelf.
- Do not cover with a plate or bowl. This can extend the time to defrost very much.
- Put the oven shelf in the first shelf level from the bottom.

Type of food	Shelf	Time in mi- nutes	Final defrosting mins	Comments
Chicken, 1000 g	2	120-140	20-30	Place the chicken on an upturned saucer on a larger plate. Turn half way through.
Meat, 1000g	2	100-140	20-30	Turn half way through.
Meat, 500g	2	90-120	20-30	Turn half way through.
Trout, 150g	2	25-35	10-15	-
Strawberries, 300g	2	30-40	10-20	-
Butter, 250g	2	30-40	10-15	-
Cream, 2 x 2dl	2	80-100	10-15	Cream can be whipped even if it is still slightly frozen.
Cake, 1400g	2	60	60	-

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

OVEN - CARE AND CLEANING



WARNING!

Refer to "Safety information" chapter.

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can destroy nonstick coating!



Stainless steel or aluminium appliances:

Clean the oven door with a wet sponge only. Dry it with a soft cloth. Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions

Catalytic walls and roof

The walls and the roof with a catalytic coating are self-cleaning. They absorb fat which collects on walls while the oven operates.

To support this self-cleaning process heat the oven without any food regularly:

- Turn the oven light on.
- Remove accessories from the oven.
- Select an oven function.
- Set the oven temperature to 250 °C and let oven operate for 1 hour.
- Clean the oven cavity with a soft and damp sponge.



WARNING!

Do not attempt to clean catalytic surface with oven sprays, abrasive cleaners, soap or other cleaning agents. This will damage the catalytic surface.

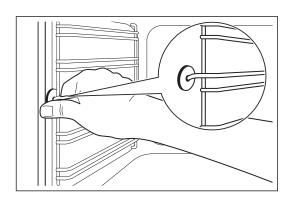


Discolouration of the catalytic surface has no effect on catalytic properties.

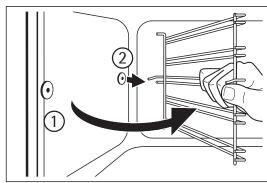
Shelf Support Rails

Removing the shelf support rails

1. Pull the front of the shelf support rail away from the side wall.



2. Pull the rear shelf support rail away from the side wall and remove it.



Installing the shelf support rails

Install the shelf support rails in opposite sequence.



Important! The rounded ends of the shelf support rails must point to the front!



CAUTION!

Make sure that the longer fixing wire is in the front. The ends of the two wires must point to the rear. Incorrect installation can cause damage to the enamel.

Top oven

Cleaning the oven door

Remove the door before you clean it.

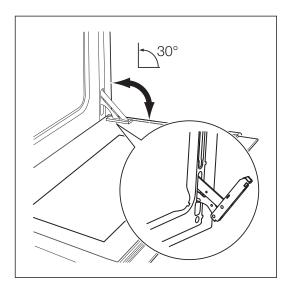


CAUTION!

Be careful when you remove the door. The door is heavy!

Removing the oven door

1. Open the oven door about one-third of the way (parking position).



2. Hold the sides of the oven door with both hands and pull the door off the oven . To install the door follow the procedure in reverse. Press down until the assembly spring clicks into the position.



CAUTION!

Put the oven door with the outer side down on a soft and level surface to prevent scratches

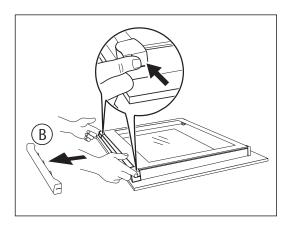
Oven door and glass panels



The door glass on your product can be different in type and shape from what you see in diagrams. The number of glasses can be different.

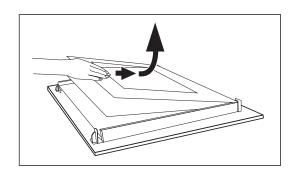
Removing and cleaning the door glasses

1. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



- 2. Pull the door trim to the front to remove it.
- 3. Hold the door glass panels on their top edge one by one and pull them upwards out of the guide
- 4. Clean the door glass panels.

 To install panels follow the procedure in reverse. Insert the smaller panel first, then the larger.



Main oven

Cleaning the door glass panels

 $f{i}$

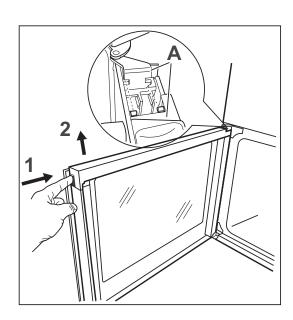
The door glass on your product can be different in type and shape from what you see in diagrams. The number of glasses can be different.

Removing the glass:

- 1. Push the door trim at one side to remove it. Refer to the picture.
- 2. Pull up the trim.
- 3. Remove the glass panels.



To replace the glass panels obey the procedure in opposite sequence. Before you lower the trim attach the A trim part to the door. Refer to picture.



Oven lamp



WARNING!

There is a danger of electrical shock!

Before you change the oven lamp:

- Switch off the oven.
- Remove the fuses in the fuse box or switch off the circuit breaker.



Put a cloth on the bottom of the oven for protection of the oven light and glass cover.

Replacing the oven lamp

1. You can find the lamp glass cover at the back of the cavity.

Turn the lamp glass cover counterclockwise to remove it.

- 2. Clean the glass cover.
- 3. Replace the oven lamp with applicable 300°C heat-resistant oven lamp.



Use the same oven lamp type.

4. Install the glass cover.

WHAT TO DO IF...



WARNING!

Refer to "Safety information" chapter.

Problem	Possible cause	Remedy
The appliance does not operate	The fuse in the fuse box is released	Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
The appliance does not operate	The power plug is not correctly put in	Put in the power plug correctly
The appliance does not operate	The earth fault switch is switched off	Switch on the earth fault switch
The appliance does not operate	The Child Lock or Key Lock is on	Refer to "Locking/unlocking the control panel"
The appliance does not operate	The appliance is not activated	Activate the appliance
The appliance does not operate	The clock is not set	Set the clock
The appliance does not operate	The "Automatic cut-out" is on	Refer to "Automatic cut-out"
The food boils or fries too slow-ly	The cookware is not correct for the heat conductivity	Use correct cookware with good heat conductivity
The signal clock does not work	The time is not set	Set a time
The oven does not heat up	The necessary settings are not set	Control the settings
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp
The display shows an error code that is not in this list	There is an electronic fault	 Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again If the display shows the error code again, refer to the Customer Care Department
Sound is heard from the cooker after you deactivate it	The sound comes from the cooling fan which prevents the cooker electronics from becoming too hot	No action necessary

Problem	Possible cause	Remedy
The hob display shows —	The fuses are blown	Control the fuses
The hob display shows F	No cookware on the cooking zone	Put cookware on the cooking zone
The hob display shows F	Incorrect cookware	Use the correct cookware
The hob display shows F	The diameter of the bottom of the cookware is too small for the cooking zone	Use cookware with larger diameter of the bottom
The oven display shows "F9"	The power plug is out of the wall outlet	Put the power plug in the wall outlet and start the cooker again
The oven display shows "SAFE"	The Child Lock operates	Deactivate the Key Lock, refer to "Hob - Daily Use" chapter and "The child safety device"
The oven display shows "LOC"	The Key Lock operates	Deactivate the Key Lock, refer to "Hob - Daily Use" chapter and "Locking / unlocking the control panel"

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.

We recommend that yo	ou write the data here:
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Model (MOD.)	
Product number (PNC)	
Serial number (S.N.)	

INSTALLATION



WARNING!

Refer to "Safety information" chapter.

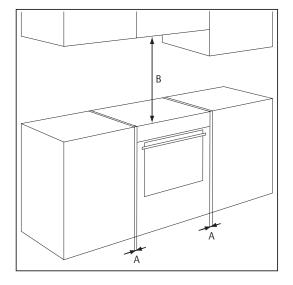
Technical Data

Dimensions		
Height	900 mm	
Width	596 mm	
Depth	600 mm	
Top oven capacity	40 l	
Main oven capacity	74 l	

Location of the appliance

You can install your freestanding appliance with cabinets on one or two sides and in the corner.

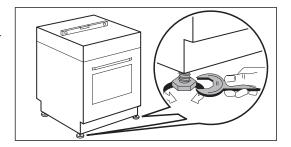
Minimum distances



Dimension	mm
А	2
В	685

Levelling

Use small feet on the bottom of appliance to set same level of cooker top surface with other surfaces



The anti-tilt protection

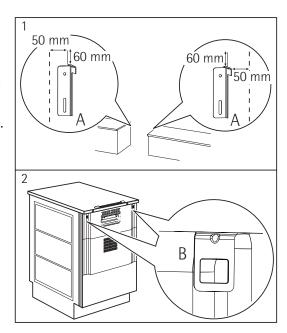


CAUTION!

You must install the anti-tilt protection (A+B). If you do not install it the appliance can tilt. Before you install anti-tilt protection, adjust the appliance to the correct height.

The anti-tilt protection has two parts (A+B). You can find the anti-tilt protection (B) on the right or left side of the rear wall of the appliance (See fig. 1). You must install the anti-tilt protection (A) on the wall. The distance of the hole of the anti-tilt protection (A) from the floor is about 816 mm. Make sure you install the anti-tilt protection (A) at the correct height. Screw it into the solid material or use applicable reinforcement.

Check that the anti-tilt protection fits minimum 20 mm into the hole in rear wall of the appliance (B) when you push the appliance (See fig. 2). Put the appliance in the middle of the space between the cupboards. If the space is larger than the width of the appliance, you must adjust the side measurement. Make sure that the surface behind the appliance is smooth.



Electrical installation



WARNING!

Only a qualified and competent person must do the electrical installation.



The manufacturer is not responsible if you do not follow safety precautions from chapter "Safety".

This appliance is supplied without a main plug and a main cable. Applicable cable types: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

ENVIRONMENT CONCERNS

The symbol \nearrow on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.



Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

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